

Example lunch January 2020

Artisan bread selection – farmhouse butter – early harvest arbequina extra virgin olive oil – 5-year-old balsamic vinegar £4.90

Bowl of marinated Provençale olives [v] £4.50

Starter

Baked potato soup – whipped goat's cheese [v] £5.50

Cider cured salmon – watercress emulsion [gf] £8.90

Braised oxtail – caramelised onion – potato mousse £7.90

Cheltenham beetroot risotto – shaved Reggiano Parmigiano [v] £7.90

South Coast King scallops – black pudding – sherry caramel * £12.25

Hampshire Barkham Blue cheese soufflé – pear & ale- walnuts [v] £7.50

Main.

¼ pound Herefordshire beef burger – Applewood smoked cheese - beef tomato - baby gem –smoked bacon bun – red onion chutney - triple cooked chips * £14.90

Ale battered haddock fillet & hand cut chips tartare sauce & lemon £15.90

Roast local cauliflower – red pepper quinoa – smoked aubergine - sesame [v] [v] £14.50

Free range chicken & smoked bacon pie – chips – chargrilled broccoli £14.90

10 oz ribeye of beef – peppercorn sauce – stuffed chestnut mushrooms – French fries [gf] £29.50

Roast South coast cod loin – breadcrumbs – marsh samphire – pearl barley * £21.90

Omelette 'Arnold Bennett' – beech smoked haddock – glazed with Hollandaise sauce – chips, fries or green salad [gf] £14.50

[v] vegetarian [v] vegan

[gf] Where not indicated some dishes can be adapted to be made gluten free. *

A discretionary 10% service charge will be added to bills on parties over 8

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